

**"Talk Soup"**  
**August 5, 2003**



=====

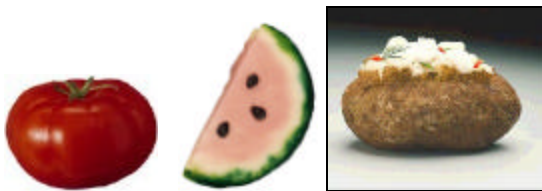
**Making Prime Vendor Customer Ordering Easier...** The Subsistence Support Office has a standardization project now underway to facilitate Prime Vendor customer ordering worldwide. The project entails standardizing local stock number units of issue within an item category. The end result will ensure consistency among units of issue within an item category, which in turn should alleviate potential ordering errors. As an example, the cereal bar and enchilada categories have recently been changed to reflect a unit of issue of case (CS). Although all categories will eventually be reviewed, unit of issue changes will be forthcoming for muffins, portion controlled items, such as salad dressings, various condiments and individual serve yogurts.

=====



The Store Director for Taegu **Commissary in Korea** recently vacated that position to take over as the Store Director at McClellan Commissary in Sacramento, Ca. The buyer for **DSO San Francisco** visited with him last week as a representative of DSCP/DSO and as the procurer of produce for his store. The Director laid out his vision for the commissary, particularly with the produce department. His expectations mirror what DSO tries to accomplish every day for all produce departments: superior service, quality produce, and an open channel of communication. It was agreed that the meeting was beneficial, and both the Director and the DSO buyer walked away with a mutual understanding of, "as produce goes, so goes the store."

=====



=====

**Field Buying personnel...** met this week with the state warehouse distributors to discuss and finalize arrangements concerning the following **Farm to School items:** hydroponic tomatoes, watermelons and russet potatoes. The russet potatoes will be purchased from the Napi Navajo Indian Nation.



=====

**PBO Denver...** reports that a Produce Managers Training Workshop will take place in August 2003. Dole Fresh will conduct the workshop with training emphasis on inventory management, seasonal sets, product handling and ad merchandizing. The Mid West DeCA Region Produce Specialist has been invited to speak on produce ordering and inventory management.

=====



=====

**PBO Nashville's...** Chief along with Produce CBU Operations Branch Chief and Castellini Company representative attended an award ceremony at Wright-Patterson AFB and met with DeCA Commanding General and DeCA HQ and regional directors. The visit was a success and everyone was highly complimentary of the Nashville DVD support program at the commissary.



=====

**PBO Philadelphia's...** Chief conducted a tour of the Philadelphia Produce Market with Defense Supply Philadelphia Center personnel. They took an upfront look at how the operation runs on a day-to-day basis. They also had a chance to check out how vigorous a task it is to work directly with the merchants' on the platforms. The produce looked very good with attractive and inviting displays.

=====



=====

**PBO Kansas City...**in conjunction with C & C Produce once again graced our war fighters at Whiteman AFB with Chef Dan Turner and daughter Libby. With a rising interest in "overweight America" and with so many trying to eat right Chef Dan prepared 2 meatless dishes. A veggie stir-fry, and a portabella sandwich, which both were well received. A soft fruit display was built and some of the featured items for this sale and chef's demo included portabella mushrooms, corn, and Rainier cherries. A special price was given by the supplier to Whiteman AFB for this special sale featuring Rainier

Cherries at only \$1.21 per pound (local competition \$2.49 to 3.79 per pound)  
Sales figures are not in as of yet, but word of mouth tells us they liked the  
sale prices and Chef Dan very much. A great deal of activity was seen all day  
in the produce dept. who stayed very busy filling the shelves. A special  
thanks to the bakery for donating delicious fresh bread for the portabella  
sandwiches.

=====



## **The Common Food Management System Newsletter**

=====

**New Features On The DSCP Subsistence Web Page...** Please be advised  
that there is a "New Item Introduction" site now located on the DSCP  
Internet. The web address is <http://www.dscp.dla.mil/subs/vendors/>.  
Vendors interested in introducing new products to DSCP can refer to this  
site.

Also, there is a new "Common Food Management System (CFMS)" newsletter  
now online, located at <http://www.dscp.dla.mil/subs/news/cfms.htm>. Common  
Food Management System is the new name for STORES Retail.

*Check it out!*



**Photo Caption/Credit:**

Corporal Roy Mena, an armorer with Headquarters and Supply Company, 3rd Battalion, 5th Marines, from Los Angeles, tends the grill. The steaks were for a late Fourth of July celebration for the Marines, who are stationed near Ad Diwaniyah.

**Photo by:** Army Sgt. Troy Chatwin

=====

**Subsistence "Fourth Of July" In Iraq...** The following unsolicited note comes from Sgt Jason A Hill, First Marine Division up in Iraq.

"Let your guys [DLA/DSCP] know the meal we had on the 4th really shot morale through the roof. It was almost like being at home. I sure enjoyed it...There were a lot of happy Marines, Sailors, soldiers and foreign coalition forces that day...The steak and lobster were absolutely 'mind-blowingly' good...Please let your DLA guys know that we appreciate their hard work and efficiency..."

=====



=====

**Good Cow...** In the upcoming months, customers in Okinawa and Korea will be trying a new milk product - Good Cow brand. This item is "real," milk with a large portion of the water "squeezed out," through a reverse osmosis

process. This allows the milk to freeze without feeling the effects of crystallization. This makes it possible to freeze and ship enough milk to produce a 5- gallon Bib of product in a small (16"x12"x4") box. The company will supply dispensing equipment to chill and combine one part product with 1 1/3 parts water. This will provide some of our most distant customers with another milk option besides ESL and UHT.

=====

### **Recipe:**

### **Peppercorn Salmon Dip**



=====

### **Ingredients:**

- ¼ cup Philadelphia Fat Free Cream Cheese
- ¼ cup Kraft Peppercorn Ranch Dressing
- 1 can (6 oz.) boneless skinless pink salmon, drained, flaked
- ¼ red onion, finely chopped
- ½ green, finely chopped
- 12 Wheat Thins Reduced Fat Baked Snack Crackers

### **Preparation:**

Mix cream cheese and dressing in medium bowl until well blended.  
Add salmon, onion and green pepper; stir until well blended.  
Refrigerate 1 hour to blend flavors. Serve with crackers.

Source: <http://www.kraftfood.com>